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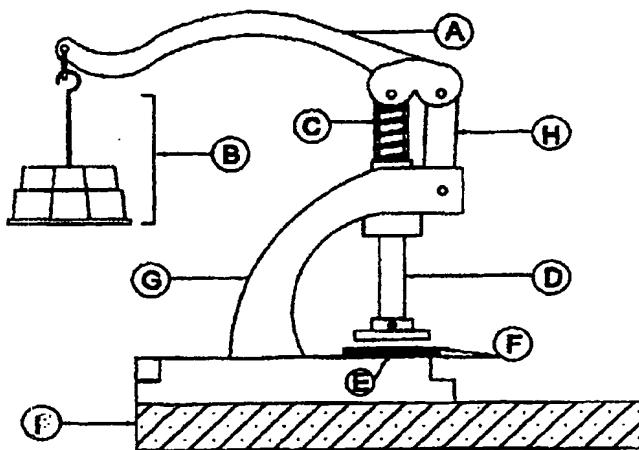
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(54) Title: METHOD AND DEVICE FOR MEASURING THE TEXTURE OF COOKED GRAINS



(57) Abstract: A method and device for assessing end point of cooking of *dhal* and rice with good reproducibility are disclosed. Pulses are generally consumed as *dhal*s after cooking to soft texture. Measurement of end point of cooking of *dhal*s, rice etc is very subjective and current methods are not very satisfactory. An innovative device and an objective method for carrying out the same were developed. This works on the principle of determining the "spread area" during progressive cooking for *dhal*s as well as rice, and reading the cooking time from a graph plotted. The device developed for the purpose can be used to exert the desired force for pressing the cooked grain and the area to which the grain spreads is determined by counting the number of squares from an appropriate graph sheet as "spread area" is plotted against the period of cooking a progressive increase was observed. The time at which, there was a sudden increase in the spread area or when a change in the slope of the curve (sudden deflection / steadiness) occurred was considered as cooking time of the sample (*dhal* / rice) being cooked. The method now reported corroborated well with the standard instrumental methods. This invention provides an objective and reliable method for assessing end point of cooking of *dhal* and rice with good reproducibility.

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